

Sake Seminar in Denver

Discover the Wonders of Pairing Sake with Seafood

18

September 2019

2:00–3:30 PM (Opens at 1:30 PM)

Venue: Ocean Prime
-Larimer Square

1465 Larimer Street
Denver, CO 80202

REGISTER HERE:

<https://jetro-sakeseminar-in-denver.eventbrite.com>

Cost: Free

*All attendees must be 21 years of age or older to try alcohol.

Supported by:

ABOUT THIS PROGRAM

Join JETRO for a Sake Tasting & Seminar.

This sake educational session event will feature an educational presentation by Yoshi Murakami from JFC International.

This event is for food and beverage professionals only.

EVENT HIGHLIGHTS

Taste Sake & Discuss Sake Styles

Explore the Magic of Pairing Seafood with Sake:

Discover the uniqueness of sake and why it pairs well with seafood!

--- Sake balances out and harmonizes the intense flavors of seafood ---

Discuss proper sake service, storage, serving temperatures & heating methods

GUEST SPEAKER

Yoshi Murakami



Running his own business as an importer gave Yoshi Murakami a real passion for sake.

He became certified as a sake sommelier over ten years ago in order to share that passion with others. He went on to be certified as a shochu sommelier and Nihonshugaku koushi — an instructor of Japanese sake.

Today Yoshi is committed to educating students in the history, culture and appreciation of sake.